

Feed Back

Ordering Hospitality

There are a number of ways to feedback to us on your hospitality provision:

Your order will have been delivered with a feedback form, please complete and return to the Catering Team

Alternatively you can email us at:

samantha.rain@catering-academy.co.uk

We hope you have enjoyed your hospitality provision today, however if you were not entirely satisfied please do not hesitate to speak with the Catering Manager directly so that we can resolve your issue.

If you require more provisions throughout your meeting, please call us on 02476 243 127 and we will be pleased to help.

To book hospitality please use the One College food and beverage booking facility on the intranet.

Please book any hospitality requests at least 48 hours in advance to avoid disappointment.

It is always our intention to aid in any way we can where late bookings are concerned, so please call us to discuss your requirements.

Please note that if you require a bespoke buffet you should contact the Catering Manager directly, who will be delighted to assist you.

North Warwickshire and Hinckley College

HOSPITALITY MENU 2015



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Beverages & Breakfast

Freshly brewed Fairtrade tea or Lavazza filter coffee

Freshly brewed Fairtrade tea or Lavazza filter coffee and biscuits

Why not upgrade to Costa?	Primo	Medio
• Americano	£1.20	£1.50
• Cappuccino	£1.20	£1.50
• Latté	£1.20	£1.50
• Hot chocolate	£1.40	£1.70
• Mocha	£1.40	£1.70
• Espresso	£1.45	
• Macchiato	£1.45	
• A variety of syrups are available to enhance your Costa coffee		40p

Iced orange juice pitcher

Still or sparkling bottled mineral water

Breakfast Items

Mini Danish pastry selection

Large Danish pastry selection

Breakfast bap (choose from English bacon, grilled sausage or free range egg)

Freshly baked croissant with butter and preserve

Natural yoghurt with a selection of toppings

Fresh fruit platter (minimum 4 people)



Naughty But Nice

Warm, freshly baked cookie

Flowerpot muffin

Selection of tray bakes

Freshly baked scone with jam and cream



Working Lunches

It's Nice to Share (minimum 2 people)

The Mediterranean

Freshly baked artisan bread, selection of continental meats, mixed olives, sun blushed tomatoes, hummus, vegetable dipping fingers

Cheeseboard

Mature English Cheddar, ripe French Brie, Stilton, home produced chutney, bread basket

Munch Bunch

A selection of traditional and speciality filled sandwiches, baguettes and wraps, crisps, mini tray bakes and fresh fruit platter

Add your selection of canapés to the Munch Bunch working lunch to create your own bespoke menu

2 items

4 items

6 items

Canapé Selector

Cheese straws

Sundried tomato, olive and Brie tart

Nachos with tomato salsa and sour cream

Coronation chicken on spiced naan bread

Tempura prawns

Onion bhajis with raita dip

Roast pepper and goats' cheese tart

Flavoured chicken thigh skewers

Stilton, chutney and herb crostinis

Smoked salmon and cream cheese roulade

Spicy lamb kofta with mint yoghurt

Pepperoni Stromboli

Honey and sesame glazed Lincolnshire sausage

Potato wedges with sour cream dip

Homemade Lincolnshire sausage, apple and sage rolls



Corporate Lunches

Fork Buffet (minimum 10 people)

Deli board with flatbreads & baguettes with homemade hummus, extra virgin olive oil with balsamic vinegar, sundried tomatoes and mixed olives

A selection of fresh seasonal salads, including mixed leaves with tomato and cucumber

Seasonal potatoes

To compliment the above your guests will also enjoy the chef's daily choice of a hot meal or fish dish and also a hot vegetarian dish – the following are samples of the kind of dishes we serve:

Meat Mains

- Hunter's chicken and hand cut wedges
- Traditional fish and chips with paprika batter
- Fish and spinach pie
- Chicken and mushroom stroganoff with braised rice

Vegetable Mains

- Broccoli & Stilton quiche
- Baked sweet potato & leek fricassee
- Home made falafel, spiced cous cous with Provençal sauce
- Cream cheese and red onion stuffed bell peppers

Dessert

- Cappuccino mousse
- Fresh fruit tartlet
- Seasonal berry Eton mess
- Passion fruit Crème Brulee

Food Allergies & Intolerance

If you require information on allergens or suffer from a food intolerance, please speak to a Team Member before you order your food and drinks.



Afternoon Tea

Traditional Afternoon Tea

Selection of finger sandwiches, freshly baked scones with strawberry jam and cream, small cakes

Freshly brewed Fairtrade tea and Lavazza coffee



Day Delegates

We would be delighted to cater for training days and other large events. We recommend that this is bespoke and would be happy to talk through your requirements and budget in detail.

